

Power Bars

Makes: 96 Servings

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Ingredients	Weight	Measure
Cherry pie filling	5 lbs 4 oz	9 1/4 cup
Sugar, granulated	5 oz	1/2 cup
Cornstarch	2 oz	
Almond extract		2 tsp
Margarine	1 1/2 lb	3 cups
Brown sugar	1 1/2 lb	4 cups
All-purpose flour	2 lb	8 cups
Quick cooking oats, uncooked	1 1/4 lbs	

Nutrition Information

Nutrients	Amount
Calories	167
Total Fat	6 g
Saturated Fat	N/A
Cholesterol	N/A
Sodium	94 mg
Total Carbohydrate	26 g
Dietary Fiber	N/A
Total Sugars	N/A
Added Sugars included	N/A
Protein	2 g
Vitamin D	N/A
Calcium	N/A
Iron	N/A
Potassium	N/A
N/A - data is not available	

baking powder	1/2 oz	1 1/4 Tbsp
Cinnamon, ground		1 tsp

Directions

1. Puree cherry pie filling with an electric blender or food processor. Pour pureed filling into a medium saucepan.
2. Combine granulated sugar and cornstarch; stir into cherry filling.
3. Cook, stirring constantly, over low heat until mixture is thick and bubbly. Stir in almond extract.
4. Combine margarine and brown sugar; beat with an electric mixer until smooth.
5. Combine flour, oats, baking powder and cinnamon. Add flour mixture to sugar mixture. Beat until crumbly.
6. Spread one-half of flour mixture evenly into ungreased 26 x 18 x 1-inch baking pan.
7. Spread cherry filling evenly over layer. Crumble remaining batter over filling.
8. Bake in preheated 350 degrees F. oven 30 to 35 minutes. Cut 8 x 12.

Source: Cherry Marketing Institute